



why sign up for a
cooking class?



- meet new people
- fun with friends**
- learn new techniques
- explore new tastes**

the *schedule*
fall 2009



Through a combination of practical advice and skill building lessons,
you will discover that making delicious food at home is a true pleasure.

September

TUE	A Michigan Garden Harvest	1
WED		2
THU	Pastries Using Summer Fruits	3
FRI		4
SAT		5
SUN		6
MON		7
TUE	Sweet Corn and Tantalizing Tomatoes	8
WED		9
THU	Tailgating!	10
FRI		11
SAT	Grill and Smoker Clinic	12
SUN		13
MON		14
TUE	Fresh Pasta and Summer Sauces	15
WED	Healthy "Brown Bag" Lunches	16
THU		17
FRI		18
SAT		19
SUN		20
MON		21
TUE	New England Lobster Bake	22
WED	A Michigan Garden Harvest	23
THU	The Pit Master's Perfect Smokehouse Ribs	24
FRI		25
SAT		26
SUN		27
MON		28
TUE	The Chophouse Grille	29
WED		30

A Michigan Garden Harvest Tuesday, Sept 1 (6 PM - 9 PM) - \$35

Join us and celebrate the bounty of the local harvest of beans, tomatoes, corn and fruit. We will create a delicious feast, using healthy cooking techniques and great ingredients.

Pastries Using Summer Fruits Thursday, Sept 3 (6 PM - 9 PM) - \$40

Come learn some techniques and tips for using the fantastic berries and fruits coming from the local markets. We will explore pastry cream and tart shells along with some interesting garnishes.

Sweet Corn and Tantalizing Tomatoes Tuesday, Sept 8 (6 PM - 9 PM) - \$40

All cooks eagerly await the time when corn and tomatoes are in season locally. They are sweet and delicious and can be used in a wide array of dishes. Join us for an amazing menu featuring different varieties of these home-grown ingredients.

Tailgating! Thursday, Sept 10 (6 PM - 9 PM) - \$45

It takes a special variety of fanatic to haul a truck's worth of cooking paraphernalia to his favorite team's parking lot, then ignore the team so you can focus on cooking the perfect slab of meat.

Grill and Smoker Clinic Saturday, Sept 12 - Free

Come learn about the differences in charcoal versus gas; indirect versus direct cooking; smoking and outdoor baking. Demonstrations will be on-going from 10:00 AM until 1:30 PM at the Bekins' Showroom. This demonstration is free to attend and open to everyone.

Fresh Pasta and Summer Sauces Tuesday, Sept 15 (6 PM - 9 PM) - \$40

There's nothing like the flavor and texture of handmade pasta, cooked quickly and served with fresh sauces full of summer ingredients. We will make pasta from scratch, then turn our attention to cooking the pasta making three great summer sauces to serve with it.

Healthy "Brown Bag" Lunches Wednesday, Sept 16 (11 AM - 2 PM) - \$35

Looking for healthy and low-cost lunches to take to work? Here are some healthy lunch choices, and some can be made the night before to save time in the morning when you are trying to get the kids and yourself out the door!

New England Lobster Bake Tuesday, Sept 22 (6 PM - 9 PM) - \$45

Older than New England itself, the New England Clam Bake is a traditional method of cooking seafood such as lobster, mussels, crabs, steamers, and quahogs. The seafood is often supplemented by sausages, potatoes, onions, carrots, and corn on the cob, etc. Clam bakes are usually held on festive occasions along the coast of New England.

A Michigan Garden Harvest Wednesday, Sept 23 (11 AM - 2 PM) - \$35

Join us and celebrate the bounty of the local harvest of beans, tomatoes, corn and fruit. We will create a delicious feast, using healthy cooking techniques and great ingredients.

The Pit Master's Perfect Smokehouse Ribs Thursday, Sept 24 (6 PM - 9 PM) - \$40

Slow-cooked meats, combined with a lingering hickory scent, make for an incredible mouthwatering culinary experience. Come learn the pit master's secrets of making legendary barbecue.

The Chophouse Grille Tuesday, Sept 29 (6 PM - 9 PM) - \$45

Perfect steaks and chops are the reason most of us dine out at restaurants. Grilling the perfect steak is an art form. It takes practice and patience to master it. You will learn the simple steps to grilling a great steak. We will also discuss selecting the right cut of steak and know how to season it to your liking.

October

THU		1
FRI		2
SAT	Grill and Smoker Clinic	3
SUN		4
MON		5
TUE	Paella Party	6
WED	Artisan Bread in 5 Minutes a Day	7
THU		8
FRI		9
SAT	Grill and Smoker Clinic	10
SUN		11
MON		12
TUE	Gourmet Burgers!	13
WED		14
THU	Artisan Bread in 5 Minutes a Day	15
FRI		16
SAT		17
SUN		18
MON		19
TUE	Autumn Harvest Apples and Pears	20
WED	Better than Takeout!	21
THU	Wood Grilled Seafood and Shellfish	22
FRI		23
SAT	Grill and Smoker Clinic	24
SUN		25
MON		26
TUE	Smokehouse Secrets	27
WED		28
THU	Cooking FUNdamentals Stewing and Braising	29
FRI		30
SAT		31

It's Easy To Register

By phone: 616-842-2743
 By web: www.realcoolcookingsschool.com
 By mail: 735 Washington Avenue
 Grand Haven, MI 49417

Register early because class sizes are limited to provide you with the best hands-on experience.

An apron will be provided for your use during class. You will receive a generous sampling of the dishes prepared. You may bring a beverage of choice to enjoy with your dinner; we have glasses available.

Classes start promptly at the scheduled time so plan to arrive with enough time to sign in and pick up your recipe pack.

Grill and Smoker Clinic

Saturday, Oct 3 - Free

Come learn about the differences in charcoal versus gas; indirect versus direct cooking; smoking and outdoor baking. Demonstrations will be on-going from 10 AM until 1:30 PM at the Bekins' Showroom. This demonstration is free to attend and open to everyone.

Paella Party

Tuesday, Oct 6 (6 PM - 9 PM) - \$45

Paella has earned fame as an extravagant, saffron-scented rice and seafood dish cooked in a wide, flat pan. In its native home of Valencia, paella comes in many forms, using the bounty of the sea. Paella cooked on the grill makes for a leisurely outdoor party.

Artisan Bread in 5 Minutes a Day

Wednesday, Oct 7 (11 AM - 2 PM) - \$40

We'll teach you the revolutionary secret how to make your own French bread in about 5 minutes a day! Making good artisanal bread at home is easy—without kneading, proofing yeast or high maintenance starters.

Grill and Smoker Clinic

Saturday, Oct 10 - Free

Come learn about the differences in charcoal versus gas; indirect versus direct cooking; smoking and outdoor baking. Demonstrations will be on-going from 10 AM until 1:30 PM at the Bekins' Showroom. This demonstration is free to attend and open to everyone.

Gourmet Burgers!

Tuesday, Oct 13 (6 PM - 9 PM) - \$40

Burgers are quintessentially American - nothing better represents our culinary tradition. In this class we will learn how to stuff them, season them, grill them, and top them to perfection.

Artisan Bread in 5 Minutes a Day

Thursday, Oct 15 (6 PM - 9 PM) - \$40

We'll teach you the revolutionary secret how to make your own French bread in about 5 minutes a day! Making good artisanal bread at home is easy—without kneading, proofing yeast or high maintenance starters.

Autumn Harvest - Apples and Pears

Tuesday, Oct 20 (6 PM - 9 PM) - \$35

Nothing evokes the essence of fall like the smell of apples and pears in the orchard. In this class we will learn to make some delicious sauces and desserts from the fall harvest gems.

Better than Takeout!

Wednesday, Oct 21 (11 AM - 2 PM) - \$35

Eating take-out is expensive to your budget and your health! Come learn how to make some new favorite meal items that taste better, cost less and are healthier than take-out.

Wood Grilled Seafood and Shellfish

Thursday, Oct 22 (6 PM - 9 PM) - \$45

Cooking over a live flame can't be beat, especially when it comes to fish and seafood. The combination of a smoky, caramelized crust, and a moist, tender interior takes fresh fish to a higher level. We'll cover key techniques that ensure successful grilling and demonstrate the role dry rubs, marinades and sauces play.

Smokehouse Secrets

Tuesday, Oct 27 (6 PM - 9 PM) - \$40

One of the oldest preservation methods, smoking is mostly used to create flavor these days. Explore the differences between hot smoking, cold smoking, and smoke roasting in this flavorful class.

Cooking FUNdamentals - Stewing and Braising

Thursday, Oct 29 (6 PM - 9 PM) - \$40

Braising and stewing turns tough meats and vegetables into tender and delicious meals. The technique is a great way to stretch your food budget by using less tender and expensive cuts of meat. Once you understand the technique, it is easy to be creative with different ingredients.

November

SUN		1
MON		2
TUE	Advanced Easy Artisan Bread Secrets	3
WED	Healthy Cooking on a Budget	4
THU	Using Herbs and Spices	5
FRI		6
SAT		7
SUN		8
MON		9
TUE	Stews and Casseroles	10
WED		11
THU	More Easy Artisan Bread Secrets	12
FRI		13
SAT		14
SUN		15
MON		16
TUE	Pot Pies, Meat Pies and Pasties - Oh My!	17
WED	Creative Thanksgiving Leftovers	18
THU	Feeling Saucy!	19
FRI		20
SAT		21
SUN		22
MON		23
TUE	Appetizers and Entertaining	24
WED		25
THU		26
FRI		27
SAT		28
SUN		29
MON		30

Advanced Easy Artisan Bread Secrets

Tuesday, Nov 3 (6 PM - 9 PM) - \$40

This is the third installment of our popular "Easy Artisan Bread Secrets" series. Come practice the art of peasant loaves, enriched doughs and flatbreads.

Healthy Cooking on a Budget

Wednesday, Nov 4 (11 AM - 2 PM) - \$35

When you're on a tight budget, the thought of preparing tasty, healthy meals on a regular basis can seem daunting. With a little organization and creativity, you can have the proverbial champagne when cooking on a beer budget.

Using Herbs and Spices

Thursday, Nov 5 (6 PM - 9 PM) - \$40

A primer on the world of herbs and spices and how to use them appropriately. We will explore the differences between fresh vs. dried herbs, and whole vs. ground spices, and how to use these flavor enhancers to make your food really explode.

Stews and Casseroles

Tuesday, Nov 10 (6 PM - 9 PM) - \$40

Stews and casseroles are an essential element in the cooks toolkit as we move into cooler weather. They are comforting and hearty and easy to make. Learn some tricks and tips to make these easy one-pot meals.

More Easy Artisan Bread Secrets

Thursday, Nov 12 (6 PM - 9 PM) - \$40

Building on the Basic "Secret" in the first class, we'll try some more advanced techniques for creating different breads in just minutes a day.

Pot Pies, Meat Pies and Pasties - Oh My!

Tuesday, Nov 17 (6 PM - 9 PM) - \$40

From Latin American empanadas to Northern Michigan pasties - every culture seems to have a version of the meat pie. Come explore how to make and enjoy these different savory wonders!

Creative Thanksgiving Leftovers

Wednesday, Nov 18 (11 AM - 2 PM) - \$35

You know you are going to have them. Some people think they are the best part of the feast. Now we will show you some creative ways to put those Thanksgiving dinner leftovers to delicious use.

Feeling Saucy!

Thursday, Nov 19 (6 PM - 9 PM) - \$40

Elevate your cooking skills to a new level and add a whole lot more to your gastronomy repertoire. Learn how to make both classic and quick pan sauces at home. Each attendee receives a free Sauce Whisk from the Culinary Institute of America.

Appetizers and Entertaining

Tuesday, Nov 24 (6 PM - 9 PM) - \$45

A great way to socialize with your friends, without breaking the bank at a restaurant or bar, is to have a party at your own home. Start your party off right with one of these delicious quiches, creamy dips, or tasty tarts.

Register for class today!

realcoolcookingschool.com or 616-842-2743

735 Washington Ave. Grand Haven MI, 49417